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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

EVAŃSTON, ILL.

Bakeries—License—Sanitary Regulation. (Ord. Mar. 26, 1915.)

ART. 6. 1841. *Bakery defined.*—Any place used for any process of mixing, compounding, or baking for sale or for the purposes of a restaurant, bakery, or hotel any bread, biscuits, pretzels, crackers, buns, rolls, macaroni, cake, pies, or any food product of which flour or meal is a principal ingredient shall be deemed a bakery for the purposes of this article: *Provided*, That licensed restaurants in which any of the foregoing food products are mixed and baked for consumption in such restaurant only on or in ordinary restaurant kitchen stoves or ranges, and kitchens or rooms in dwellings where any of the said food products are mixed and baked in an ordinary kitchen stove or range shall not be considered bakeries.

1842. *License required; fee.*—No person, firm, or corporation shall establish, maintain, or operate any bakery without first having been licensed so to do by the city. Every person, firm, or corporation establishing, maintaining, or operating any bakery shall annually, on the 1st day of May of each year, pay a license fee of \$5 for each bakery so maintained, which license shall be issued for a period ending with the 30th day of April following: *Provided, however,* That upon furnishing proof to the city collector that the applicant did not maintain a bakery without a license prior to the date of his application a license may be issued for the unexpired license period, and in such case the license fee shall be \$5 for any such unexpired period which is greater than six months and \$2.50 for any such unexpired period which is equal to or less than six months.

1843. *Application for license; approval of commissioner of health.*—Any person, firm, or corporation desiring to establish, maintain, or operate a bakery as defined in this article shall make application in writing to the city clerk for a license so to do. Such application shall set forth the name and residence of the applicant if an individual and the names and residences of the principal officers of the applicant if a corporation, together with the location of the place in which said business is intended to be conducted. Such application shall be transmitted forthwith by the city clerk to the commissioner of health. Within 10 days after the receipt of such application it shall be the duty of the commissioner of health to make or cause to be made an examination of the place described in such application for the purpose of ascertaining whether the location, lighting, ventilation, sanitary arrangements, and equipment of such bakery conform to the provisions of this article. If the proposed bakery conforms to the provisions of this article, the commissioner of health shall return such application to the mayor with his approval, whereupon the mayor shall cause to be issued to such applicant upon payment to the city collector of the license fee hereinbefore provided a license authorizing such applicant to keep,

conduct, or maintain a bakery at the place described in such application for and during the period of such license.

1844. *Revocation of license.*—If at any time during the term of such license the commissioner of health shall certify to the mayor that any of the provisions of this article have not been or are not being complied with, or that the public health or the health of the persons employed in any such bakery is endangered by its maintenance, the mayor shall revoke the license thereof.

1845. *Posting of license.*—Every such license granted under the provisions of this article shall be posted in a conspicuous place in the bakery for which such license is issued.

1846. *Sanitary requirements; ventilation.*—Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, furniture, tools, machinery, and utensils. All parts of the bakery shall be adequately lighted at all times, and shall be ventilated by means of windows or skylights or air shafts or air ducts or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilation construction and equipment shall be of such character that a complete change of air in all parts of the bakery may be made at least four times each hour; *Provided, however,* That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or rising of dough shall of necessity be interferred with or prevented.

1847. *Floor; how constructed.*—The floor of every place used as a bakery, if below the street level, shall be constructed of concrete cement, asphalt or other impervious material, or of tile laid in cement, which floor may, if desired, be covered with a hardwood floor having tight joints; if above the street level, the floor may be of hardwood with tight joints or may be of any impervious material, as above provided. The angles where the floor and ceiling intersect the wall shall be made and maintained so as to be rat proof.

1848. *Kept free from flies.*—Every bakery shall be kept reasonably free from flies, and the doors, windows, and other openings of every such bakery shall, from the first day of April to the first day of December, be fitted with self-closing wire screen doors and wire window screens.

1849. *Walls and ceilings; woodwork.*—The side walls and ceilings shall be well and smoothly plastered, tiled or sheathed with metal or wood sheathing and shall be kept in good repair. If made of mill construction with smooth surfaces, such walls and ceilings need not be sheathed or plastered. All walls and ceilings shall be kept well painted with oil paint, or lime and calcined, and all woodwork shall be kept well painted with oil paint.

1850. *Plumbing and drainage facilities; water-closets and sinks.*—Every such bakery shall be provided with adequate plumbing and drainage facilities, including well-ventilated water-closets and impermeable wash sinks on iron supports. No water-closet compartment shall be in direct communication with a bakery.

1851. *Sleeping facilities; domestic animals, except cats, prohibited.*—No person shall sleep in any bakery, or in the rooms where flour or meal used in connection therewith, or the food products made therein, are handled or stored. If any sleeping places are located on the same floor as the bakery, they shall be well ventilated, dry, and sanitary. No domestic animals, except cats, shall be permitted in a bakery or place where flour or meal is stored in connection therewith, and suitable provision shall be made to prevent nuisances from the presence of cats.

1852. *Wearing apparel of workmen.*—All workmen and employees, while engaged in the manufacture or handling of bakery products in a bakery, shall provide themselves with slippers or shoes and a suit of washable material which

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shall be used for that purpose only. These garments shall at all times be kept clean.

1853. *Cuspidors; use of tobacco and spitting; notices to be posted.*—Cuspidors of impervious material shall be provided and shall be cleansed daily. No employee or other person shall spit on the floor or side walls of any bakery or place where food products of such bakery are stored.

The smoking, snuffing, or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco therein or to spit on the floor of such bakery.

1854. *Persons afflicted with disease prohibited from working.*—No person who has consumption, scrofula, or venereal diseases, or any communicable or loathsome skin disease shall work in any bakery, and no owner, manager, or person in charge of any bakery shall require, permit, or suffer such a person to be employed in such bakery.

1855. *Storage of materials and food.*—All rooms for the storage of flour or meal for use in connection with any bakery shall be dry and well ventilated, and every bakery and room used for the storage of materials and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same can be easily removed and cleaned. If the floor of any such bakery or room is below the adjacent street level, no such materials or products shall be stored nearer to such floor than 1 foot.

1856. *Kept free from rats, mice, vermin, etc.*—Every bakery shall be kept clean at all times and free from rats, mice, and vermin, and from all matter of an infectious or contagious nature.

1857. *New bakeries; requirements.*—No bakery shall be hereafter maintained in any room, basement, or cellar in which the clear height between the finished floor and ceiling is less than 8 feet 6 inches, or in any room or place the floor of which is more than 5 feet below the street, sidewalk, or alley level adjacent to the building, or in any room or place which is not so naturally lighted by means of windows, doors, or skylights that on clear days a book or paper print with double long primer type can be read between the hours of 10 o'clock a. m. and 2 o'clock p. m. in all parts of the bakery which are used in mixing or handling bakery products.

If any new bakery hereafter established has its floor above, at, or not more than 3 feet below the adjacent street or alley level, no window opening by which it is ventilated shall be less than 3 feet above such street or alley level; if the floor of any such bakery is more than 3 feet below the adjacent street or alley level, no such window opening shall be less than 18 inches above such street or alley level.

In new bakeries hereafter established no water-closet compartment shall be connected with the bakery by a vestibule connection.

1858. *Bakery discontinued for six months and reopened; how considered.*—If any bakery which is now being maintained and operated shall be vacated, discontinued or unused for a period of more than six consecutive months, and shall thereafter be reopened or reestablished as a bakery, it shall be considered a new bakery for purposes of this article.

1859. *Inspection; alteration and renovation.*—The commissioner of health and the authorized inspectors and employees of the department of health shall have the right at all times to enter to make such inspection and such record of the condition of any bakery as they may deem necessary, and if such inspection shall disclose a lack of conformity with the provisions of this article, the commissioner of health may require such changes, alterations or renovations as

may be necessary to make such bakery comply with the provisions of this article.

1860. *Penalty.*—Any person, firm or corporation who shall hereafter establish, maintain or operate any bakery, without first procuring a license so to do, shall be fined not less than \$25 nor more than \$200 for each offense, and a separate offense shall be regarded as committed each day on which such person, firm or corporation shall maintain or operate any bakery without license as aforesaid.

Any person, firm or corporation who violates or fails to comply with any of the provisions of this article shall be fined not less than \$5 nor more than \$100 for each offense and a separate offense shall be regarded as committed each day on which such person, firm or corporation shall continue any such violation or failure.

Milk and Milk Products—Production, Care, and Sale. (Ord. Mar. 26, 1915.)

ART. 7. 1861. *License to sell, application.*—No person, firm or corporation, or agent or employee thereof, shall sell, offer or expose for sale, dispose of, exchange or deliver, or with the intent so to do, have in his possession, care, custody or control, milk or its fluid derivatives for human food, without first having procured a license so to do from the mayor of the city of Evanston. Application for such license shall be made on a printed form to be provided to the applicant by the department of health of the city of Evanston for that purpose, and shall state:

FIRST. Name and place of business of the person, firm or corporation applying for the license. The description or class of milk to be handled, i. e., whether "pasteurized," "certified" or "inspected."

SECOND. The dairy or dairies, farm or farms, if any, from which the milk sold or offered for sale, supplied and delivered by the applicant is procured.

THIRD. The number of cows, if any, owned or controlled by the applicant.

FOURTH. The average daily quantity of milk produced, supplied, sold or delivered or otherwise disposed of by the applicant and the method and character of such delivery or disposition.

FIFTH. Whether or not the place of business of the applicant is in a store, delicatessen shop or other shop or stand or store whatsoever.

SIXTH. The number of wagons, cars, or other vehicles, if any, used in the business of the applicant for the transportation and delivery of milk or cream and such description of each as the commissioner of health shall require upon such application.

1862. *Form of license and display.*—When the applicant shall have satisfactorily complied with the conditions named hereby for the issuing of a license to deal in "pasteurized," "certified" and "inspected" milk or any of them, the mayor shall issue to the applicant a license authorizing the applicant to sell, deliver, offer or keep for sale, deliver or exchange, milk and its fluid derivatives for use as human food. Each license shall contain the name, residence, and place of business of the licensee, the serial number of such license, the time of expiration of the term thereof and a description of the kinds or classes of milk in which the said licensee is authorized to deal within the city of Evans- ton. Each licensee shall cause his license to be legibly and conspicuously posted in his place of business.

1863. *License fee.*—Each licensee shall pay to the city of Evanston a fee for such license of \$5 per annum; when more than one wagon, cart or other vehicle is used by said licensee in his business as a dealer in milk, then said licensee shall pay for each additional wagon, cart or other vehicle an addi-